

VEGAN MENU

STARTERS

Plot Jerusalem artichokes, pickled and fresh pear, crispy artichokes and kale,
sherry syrup dressing £10

Mushroom soup, truffle cheese fritter, balsamic, fried onion crisps £10

MAINS

Pumpkin sage and onion cannelloni, English autumn truffle sauce,
black garlic £19

Smoked confit potatoes, roasted cauliflower, balsamic onion,
nut crumble £19

DESSERTS

Warm almond cake, apricot parfait, lime, nut brittle £10

Dark chocolate delice, caramel sauce, vanilla and cherry ripple ice cream £10

Disposable menu

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.